

10/516655

Title: Gelatine free dairy dessert.

The invention relates to a gelatine free dairy dessert, to a composition for use as a gelatine replacer, in particular in dairy desserts and to a method for the preparation of such a composition.

5 Within the context of the present application the term "gelatine free" means that the dairy dessert concerned is substantially free of gelatine, i.e. that less than 0,5 wt.% gelatine is present whereby the percentage is based on the total composition.

10 Dairy desserts are often complicated mixtures comprising a water phase, wherein solid and liquid components are mixed, dissolved and/or dispersed. In the desserts, structuring the water phase is essential for the dessert to obtain the desired mouthfeel, flavour, taste and appearance. Structuring the water phase is often accomplished with gelatine. The advantage of gelatine is the fact that it has good cold setting properties and a unique melting
15 behaviour in that it gels rather slowly on cooling, having a low viscosity, resulting in good processability at low temperatures. Gelatine is also shear resistant: even after being subjected to high shear forces, e.g. during the preparation process, gelatine retains its gelling capacity. Thus, gelatine is particularly useful for use
20 in desserts.

25 However, gelatine is a hydrolysis product of collagen, the major intercellular protein found in the connective tissues of animal skins and bones. The animal origin of gelatine is a major disadvantage, rendering the use thereof undesired for e.g. vegetarian diets and might violate certain religious food rules. The main disadvantage however is the risk of contamination of gelatine containing food products with animal diseases, in particular since the outbreak of bovine spongiform encephalitis (BSE). In the art, several attempts have been made to replace collagen and gelatin in
30 food products.

WO 98/34499 describes the replacement of gelatine by a mixture of agar and galactomannans. EP 0 949 295 describes a composition for

gelatine replacement, comprising wheat fibres and modified starch. WO 00/36930 describes a hydrocolloidal gelling composition comprising alginate and galactomannans, whereas US 6,093,439 describes a viscosifier for cultured dairy products, comprising a starch composition. However, the above-mentioned gelatine replacement compositions that are based on a plurality of different hydrocolloids, have the disadvantage that gelling takes place fast at low temperatures, therewith rendering the product badly processable at temperatures in the range of 5-20°C, required for processing of dairy products, in particular dairy desserts. Also, the onset of gelation of many hydrocolloids is at a higher temperature (e.g. 40°C) than gelatine (approx 15°C). Further, the shear resistance of the above-mentioned hydrocolloids is substantially lower than that of gelatine; in order to compensate for the loss of texture induced by shear, the hydrocolloids have to be added in high amounts resulting in a negative effect on the taste of the food product and conferring thereto a sticky and unpleasant mouthfeel. Further, the above hydrocolloids lose a substantial portion of their gelling properties when subjected to high shear forces, therewith limiting the processability of the food products comprising said hydrocolloids. Thus, there is great need for gelatine free dairy desserts, comprising an alternative and improved gelatine replacer.

It is important to note that gelatine is in particular useful as e.g. gelling agent in low fat food products, i.e. comprising less than 10 w/w% fat, in particular less than 5 w/w% fat. In food products of a relatively high fat content in the range of 30 w/w% or higher, such as high fat spreads, e.g. margarine, the role of the gelling agent is however of less importance, as the fat itself plays an important role in conferring the proper consistency to the product.

The invention now provides a novel gelatine free dairy dessert, comprising less than 10 w/w% fat and an unsaturated emulsifier.

The term "dairy dessert" is understood to comprise dessert products, based on dairy products, in particular neutral and acid desserts, such as mousses, creme liégeoise, yogurt, pudding, creme dessert and custard creme, pastry cream, bavaroise (Bavarian cream), quark, heat treated yoghurt or quark, flan, vla, etc.

The term "unsaturated emulsifier" is known in the art. Such emulsifiers are derived from unsaturated fats and constitute of a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids, also referred to as mono- and diglycerides, respectively.

5 Examples of commercially available unsaturated emulsifiers are e.g. the emulsifiers Dimodan RT, P Pel B, U/J, UP/B, S, OT Pel and LS of Danisco, Denmark, Grindsted Mono Di SL60, Grindsted PS 217 and PS 211 of Danisco, Denmark, Palsgaard 0094, 0095, 0098 and 0291 of Palsgaard, Denmark and Myverol 18-35K, 18-92K and 18-50XL PL of
10 Quest, the Netherlands. According to the invention, both cis- and trans- unsaturated emulsifiers, or a combination thereof can be used.

It has surprisingly been found that replacement of gelatine by an unsaturated emulsifier, optimal melting behaviour and shear resistance are obtained, that are comparable with those, conferred by
15 gelatine.

The gelatine free dairy dessert according to the present invention preferably comprises 8 w/w% or less, more preferably 7% or less, most preferably 5% or less fat.

Preferably, the gelatine free dairy dessert according to the
20 invention comprises 0,2-2,5 w/w%, preferably 0,6-2,5 w/w%, more preferably 0,8-2,5 w/w% and most preferably 1,0-2,0 w/w% unsaturated emulsifier. It has been found that within the above specified ranges, the required shear resistance and melting behaviour is obtained, resulting in a dessert product, having the required gelly texture and
25 being well processable. The said unsaturated emulsifier preferably comprises unsaturated monoglycerides, as it is believed that the above improved qualities are mainly conferred by unsaturated monoglycerides. Based on the total weight content of emulsifier, the emulsifier preferably comprises 50-100 w/w%, more preferably 50-95
30 w/w% unsaturated monoglycerides, that may be in distilled form.

Preferably, the dessert comprises milk- and/or soy protein, preferably milk protein, preferably chosen from casein and caseinate; the milk protein can be added to the dessert, but may also be an intrinsic component of the dessert. Other suitable milk proteins are
35 e.g. whey proteins. Milk protein and also soy protein facilitates spray drying which is advantageous for the preparation of an emulsifier composition that can be spray dried and used as ingredient

for the preparation of the dessert. Such composition is further discussed below.

The dessert according to the invention preferably has a pH between 3.8-7.5, the usual range for acid and neutral dessert products.

Preferably, the dessert according to the invention comprises 0-15 w/w% carbohydrate. The carbohydrate is preferably chosen from the group, consisting of glucose, glucose solids (e.g. glucose syrup), sucrose, fructose, maltodextrins, lactose, starch, modified starch, artificial starch or a combination of two or more thereof. Cellulose and inulin are also suitable. It has been found that by incorporation of carbohydrates, the water binding properties and the mouthfeel of the dessert are improved. Carbohydrates therefore have an important role as filling agent. Incorporation of carbohydrates also confers an attractive taste to the dessert. In addition, artificial sweeteners, such as Aspartam may be added to improve the taste, if necessary.

In order to further optimise the mouthfeel of the dessert according to the present invention, the dessert preferably comprises a hydrocolloid, preferably in the range of 0-10 w/w%. Any hydrocolloid, suitable for incorporation in a dairy dessert can be used; such hydrocolloids are known in the art. Examples thereof are alginate, pectin, carrageenan, starch, modified starch, carboxymethyl cellulose, galactomannans, such as guar gum and locust bean gum.

The hydrocolloid may have properties of a thickening agent, therewith preventing syneresis and phase separation, improving stability and providing body and mouthfeel to the products.

In a preferred embodiment, the dessert according to the invention is an aerated dessert. The term "aerated" means that the dessert is expanded in volume by the incorporation of gas, in particular nitrogen or air. This can be achieved by beating, whipping, aerating or by subjecting the dessert formulation to the action of a propellant, e.g. by incorporating the dessert formulation in an aerosol. Examples of such products are mousses and cremes, such as creme liègeoise, vanilla mousse, chocolate mousse, decoration cream, Bavarian cream, yoghurt mousse, quark mousse. It has been found that optimal stability of such aerated desserts is provided by replacement of the gelatine by the unsaturated emulsifier according

to the present invention, optionally combined with a hydrocolloid, such as outlined above. However, the dairy dessert according to the present invention may also be non-aerated; in non-aerated desserts, incorporation of the unsaturated emulsifier according to the invention confers an attractive texture to the dessert, comparable with that obtained by gelatine.

The invention further relates to a composition for use as a gelatine replacer, in particular in dairy desserts, comprising 4-100 w/w% unsaturated emulsifier, 1-30 w/w% spray drying aid, 3-90% filling agent and optionally 0-96 w/w% hydrocolloid. The composition can be used as ingredient in the preparation of a gelatine free dairy dessert according to the invention. As spray drying aid, preferably milk- and/or soy protein is used, preferably milk protein, such as caseinate is used, although any food grade spray drying aid, known in the art can be used. The filling agent preferably comprises carbohydrates as outlined above, that also may function as sweetening agent; however, any food grade filler can be used. The filler confers improved mouthfeel and melting behaviour to the dessert; in case a hydrocolloid is incorporated, additional improvement to the mouthfeel may be obtained. Optionally the composition also comprises 0-50 w/w% fat, preferably chosen from milk fat, butter fat, and vegetable fat, or a combination thereof.

Preferably, the composition according to the invention comprises:

20-70 w/w%, preferably 30-50 w/w%, unsaturated emulsifier
2-10 w/w%, preferably 4-8 w/w%, milk- and/or soy protein,
preferably milk protein, more preferably comprising caseinate,
and

20-78 w/w%, preferably 42-66 w/w% carbohydrate.

In an attractive embodiment, the composition according to the invention further comprises

0-50 w/w%, preferably 5-25 w/w%, hydrocolloid, chosen from carrageenan, guar gum, carboxymethyl cellulose, pectin, alginate and modified starches,

0-50 w/w%, preferably 5-25 w/w%, fat, chosen from milk fat, butter fat and vegetable fat,

0-40 w/w%, preferably 5-20 w/w%, additional emulsifier, chosen from saturated and unsaturated emulsifiers or a mixture thereof.

Examples of saturated emulsifiers are glycerol monostearate, glycerol monopalmitate, lactic acid esters of monoglycerides, acetic acid esters of monoglycerides, citric acid esters of monoglycerides, di-acetyltartaric acid esters of monoglycerides and polyglycerol esters. Examples of unsaturated emulsifiers are given above. The incorporation of said emulsifiers is in particular advantageous in aerated desserts for optimising the bubble size therein.

The invention further relates to a method for the preparation of the composition according to the invention comprising the steps of:

- a) preparing a liquid fat phase comprising the unsaturated emulsifier and, if present, the fat,
- b) preparing a water phase comprising the filling agent, the spray drying aid being comprised in the liquid or the fat phase or both,
- c) combining the fat phase of a) with the water phase b), and optionally
- d) homogenising the mixture of c), and/or, optionally,
- e) spray drying the homogenate of d).

The emulsifier, and, if present, the fat, can be combined with the water phase in liquid form, e.g. by providing the emulsifier, and, if present, the fat in melted form. The spray drying aid preferably comprises milk- and/or soy protein, whereas the filling agent preferably comprises carbohydrates, as explained above.

The spray drying aid can be added to the liquid or the fat phase or to both; the skilled person will be able to determine to what phase the spray drying aid can advantageously be added; however, e.g. milk protein can be added to any of the said phases with a slight preference for the water phase.

According to the method, the composition according to the invention can be obtained in liquid or in dry form. The optional spray drying is preferred in order to obtain a powdered product that can be added in the recipe of the dessert during the preparation thereof. However, the composition can also be added in liquid form.

Homogenation is optional but may be preferred, depending on the composition and dessert to be prepared therewith.

In case hydrocolloids are incorporated in the composition, said hydrocolloids can be co-spray dried or added to the composition after spray drying or be incorporated in the composition before spray drying, i.e. in the water phase.

The invention will now be further illustrated by way of non-limiting examples.

EXAMPLES

1. Preparation of gelatin replacer composition (composition A)

1.1 Recipe

Glycodry 330 ¹ (glucose solids)	64.00 %
Dimodan RT or P Pel B ² (emulsifier)	30.00 %
Na-caseinate EM7 ³ (milk protein)	6.00 %

1 Amylum Group, Belgium

2 Daniso Cultor, Denmark

3 DMV International, The Netherlands

Optionally, other ingredients can be co-spray dried. The weight percentages are based on the total weight of the composition.

- 0-50 w/w% Hydrocolloids (carrageenan, guar gum, CMC, xanthan gum, modified starches, pectin, alginate)
- 0-50 w/w% Milk fat or vegetable fat (hardened palm kernel oil, hardened coconut oil)
- 0-40 w/w% Other emulsifiers, saturated and/or unsaturated such as mono- and diglycerides or mixtures thereof, as identified above.

1.2 Processing

The fat phase comprises the Na-caseinate and the emulsifier (Dimodan RT). The Na-caseinate is dispersed into the melted emulsifier (Dimodan RT) at 75°C.

The water phase comprises water and glucose solids (glucose syrup).

At 75°C, the fat phase and the water phase are combined under vigorous stirring. The mixture is subsequently homogenized at 75°-80°C (150/200 bar) and spray dried.

- 5 The mixture before drying has a total solids content of $\pm 60\%$ w/w. The spray dried powder has a water content of approximately 0-4% w/w.

2. Preparation of chocolate mousse based on composition A

10 2.1 Recipe

Milk (3.5% fat)	75.90 %
Sugar	12.00 %
Real chocolate	5.00 %
Cocoa powder ¹	3.80 %
15 Composition A ²	3.30 %

1 D11S, ADM Cocoa, The Netherlands

2 DMV International, The Netherlands

- 20 Optionally, 0-10 w/w%, based on the total weight of the dessert, hydrocolloids (carrageenan, pectin, alginate, guar gum, CMC, modified starches) can be added.

2.2 Processing

- 25 • Dissolve the dry ingredients into the cold milk and stir the mixture for at least $\frac{1}{2}$ hour.
- Heat to $\pm 40^\circ\text{C}$ and add the real chocolate.
- Apply upstream homogenization at 70°C (100/0 bar) (optional)
- Pasteurize 5'/ 85°C , or 2-10 s UHT treatment at $135\text{--}145^\circ\text{C}$.
- 30 • Cool to $10\text{--}15^\circ\text{C}$ and whip on a continuous aerator (e.g. a Monomixer from Mondomix, the Netherlands) to an overrun of 70-150%. Speed mixing head: 200-600 rpm; system pressure 1-3 bar. Nitrogen was applied as aeration gas.
- Fill cups and store at 5°C .

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2.3 Characteristics

The gel strength of the mousse obtained from recipe 2.1 was measured using a Stevens Texture Analyzer (distance 25 mm, speed 2 mm/s),

after 48 hours at 5°C. Loads [g] ranged from 30-90 grams. For these measurements, a cylinder-shaped geometry was used, having a diameter of 12,0 mm, a height of 35 mm and a weight of 6.20 g.

5 3. Preparation of vanilla mousse based on composition A

3.1 Recipe

	Skimmed milk	71.95 %
	Cream (40% fat)	12.50 %
10	Sugar	10.00 %
	Composition A ¹	5.00 %
	Satiagel DF52 ² (carrageenan)	0.20 %
	CL 355 ³ (carrageenan)	0.20 %
	Vanilla flavour ⁴	0.15 %

15

1 DMV International, The Netherlands

2 Degussa Texturant Systems, Belgium

3 Danisco Cultor, Denmark

20 4 15.02.4842, IFF, The Netherlands

Optionally, 0-10 w/w% hydrocolloids (carrageenan, guar gum, pectin, alginate, CMC, modified starches) can be added.

25 3.2 Processing

The processing is identical to that of example 2.2 above.

3.3 Characteristics

30 The gel strength of the mousse obtained from recipe 3.1 was measured according to example 2.3.

4. Preparation of demouldable pudding based on composition A

4.1 Recipe

35	Milk (1.5% fat)	77.15 %
	Sugar	11.00 %
	Cream (40% fat)	4.45 %
	C*gel 70001 ¹ (native starch)	2.40 %

- 1 Cerestar, The Netherlands
2 DMV International, The Netherlands

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Optionally, 0-10 w/w% hydrocolloids can be added (carrageenan, guar gum, pectin, alginate, CMC, modified starches).

4.2 Processing

- 10 • Dissolve the dry ingredients into the cold milk + cream. Stir for at least ½ hour.
- Apply upstream homogenization at 60°C (100/0 bar) (optional).
- Heat to 90°C and hold for 20 minutes.
- Cool to 70°C and fill / Cool to 20°C and fill aseptically.
- 15 • Store cups at 5°C.

4.3 Characteristics

Gel strength of the pudding obtained from recipe 4.1 was measured according to example 2.3.

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5. Gelatin free yogurt mousse

5.1A Recipe A

25

Milk (3.5% fat)	68.00 %
Cream 40% fat	4.00 %
Saccharose	8.00 %
Skimmed milk powder	1.00 %
30 Yoghurt culture ¹	+

5.1B Recipe B

Water	10.00 %
35 Composition A ²	5.00 %
Sugar	4.00 %

1 yoghurt-culture YC 380, Chr. Hanssen, Denmark

5.2A Processing A

- 5 • Dissolve sugar, skimmed milk powder and cream into the milk at 10-40°C
- Heat till 65 °C.
- Homogenise: 65 °C, 200/0 bar.
- Pasteurise: 6 min. 95°C.
- 10 • Cool down to fermentation temperature of 32°C
- Add culture
- Incubate until final pH is reached, approx. pH 4,50

5.2B Processing B

- 15 • Dissolve sugar and Composition A in water
- Pasteurise mixture 5 min. at 85°C
- Cool to approx. 30°C
- 20 • Recipes A and Recipe B are mixed for at least 15 min.
- Cool mixture to 10-15°C
- Whip with a continuous aerator to an overrun of 70-120%
- Fill cups and store at 5°C.
- 25 **6. Preparation of aerated bakery cream (yellow cream) based on composition A**

6.1 Recipe

	Skimmed milk	72,85%
30	Sugar	11,50%
	DP211(1) (fatconcentrate)	7,00%
	Composition A	8,30%
	Satiagel DF52 (2) (carrageenan)	0,10%
	Satiagel AMP35(2) (carrageenan)	0,05%
35	15.02.4842 (3) (Vanilla flavour)	0,10%
	Annatto (colourant)	0,10%

1. DMV International, The Netherlands
2. Degussa Texturant Systems, Belgium
3. IFF, The Netherlands

5 6.2 Processing

- Dissolve the dry ingredients into the cold milk and stir the mixture.
- Apply upstream homogenization at 70 °C (100/0 bar)
- Pasteurize 5 minutes / 85 °C, or 2 - 10 s UHT treatment at 135 -
10 145 °C
- a) Cool to 15 °C and whip on a continuous aerator (e.g. a Mondomixer from Haas-Mondomix B.V., the Netherlands) to an overrun of 70 - 150 %. Speed of the mixing head: 200 - 600 rpm; system pressure 1-3 bar. Nitrogen was applied as aeration gas.
- 15 b) Or cool to 5 °C without whipping, store for a chosen period of time at 5°C (for example 24 hours) and whip (as under a) with a continuous aerator to an overrun of 70 to 150 % or with a planetary mixer (e.g. Hobart, USA).
- 20 When the recipe obtained has been UHT treated (2-10 sec.; 135-145°C) it can be stored, before whipping; for a chosen period of time (for example 24 hours); at roomtemperature (20°C).
- Use cream for filling e.g. spongecakes and puff pastry products
- Store at 5 °C

25 Comparative examples

C1. Gelatin containing chocolate mousse

C1.1 Recipe

30	Milk (3.5% fat)	72.80%
	Saccharose	12.00%
	Chocolate	5.00%
	Whipping base DP73 ¹	5.00%
35	Cocoa powder ²	3.80%
	Gelatin 260 bloom ³	1.20%
	Stabiliser ⁴	0.20%

- 1 DMV International, The Netherlands
- 2 D-11-S, ADM Cocoa, The Netherlands
- 3 PB Gelatins, Belgium
- 4 Satiagel ADG 14, Degussa Texturant Systems Benelux BV, Belgium

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C1.2 Processing

- Mix the stabilizers with the other powder components and dissolve into the milk.
- 10 • Heat to about 50 °C.
- Melt the real chocolate and add to the mixture.
- Pasteurize: 5 min., 85°C.
- Homogenize: 75°C, 100 bar.
- Cool rapidly to 10-15 °C.
- 15 • Whip on a continuous aerator to an overrun of approx. 100%.
- Fill cups and store at 5°C.

C2. Gelatin containing vanilla mousse20 C2.1 Recipe:

Skimmed milk	67.30 %
Dairy cream, 38% fat	18.50 %
Sugar	12.00 %
25 Cremodan®Mousse 34 ¹	2.20 %
(emulsifier + gelatin)	
Vanilla flavouring	+
Colour	+

- 30 1 Danisco Cultor, Denmark.

C2.2 Processing:

- Mix the stabilizers with the other powder components and dissolve
- 35 into the milk.
- Pasteurize: 5 min., 85°C.
- Homogenize: 75°C, 100 bar.

- Cool rapidly to 10-15 °C.
- Whip on a continuous aerator to an overrun of approx. 100%.
- Fill cups and store at 5°C.

5 C3. Gelatin free chocolate mousse

C3.1 Recipe

	Cream (40% fat)	14.0-15.0 %
10	Sugar	10.0-14.0 %
	Cocoa powder	5.0 %
	Skimmed milk powder	4.0 %
	Protanal® XP 3505 alginate ¹	0.4-0.6 %
	Lactogel® FC 3263 carrageenan ¹	0.25-0.35 %
15	Lactic acid ester of mono & diglycerides	0.5 %
	Full fat milk	to 100 %

1 FMC BioPolymer, Belgium

20 C3.2 Processing

- Blend milk and cream and pre-heat to 75-80°C
- Dry blend all solids and disperse in the milk under medium agitation
- 25 • Homogenize at 75°C (200 bar)
- Apply UHT treatment at 135-140 °C for 4-10 sec.
- Cool mix to 10-15 °C and whip to desired overrun with a Mondomixer® or similar.
- Fill and store at 5°C.

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C4. Gelatin containing demouldable vanilla pudding

C4.1 Recipe

35

Milk (1.5% fat)	84.10%
Saccharose	12.00%

Modified starch ¹	2.00%
Starch ²	0.50%
Gelatin 270 bloom ³	1.20%
Stabiliser ⁴	0.20%
5 Coluring	+
Flavouring	+

1 C*Polar Tex 06719, Cerestar, The Netherlands

10 2 Waxy maize 04201, Cerestar, The Netherlands

3 PB Gelatins, Belgium

4 Carrageenan LP60, Degussa Texturant Systems, Belgium

C4.2 Processing

15

- Mix the stabilizers with the other powder components and dissolve into the milk.
- Pasteurize: 20 min. 92°C.
- Cool rapidly to 70 °C for hot filling or cool down to approx. 20°C.
- Fill cups, cool product to 5°C and store at 5°C.

20

C5. Gelatine containing aerated bakery cream (yellow cream), prepared with a liquid base and separate gelatine-injection during whipping/aerating

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C5.1 Recipe of the liquid base

Skimmed milk	70,40%
30 Sugar	16,70%
DP211(1) (fatconcentrate)	7,30%
DP73(1) (toppingbase)	5,20%
Satiagel ADF24 (2) (carrageenan)	0,20%
Vanilla flavour 15.02.4842 (3)	0,10%
35 Annato (colourant)	0,10%

1. DMV International, The Netherlands.

2. Degussa Texturant Systems, Belgium

3. IFF, The Netherlands

C5.2 Processing

- Dissolve the dry ingredients into the cold milk and stir the mixture.
- Apply upstream homogenization at 70 °C (100/0 bar).
- Pasteurize 5 minutes / 85 °C, or 2 - 10 s UHT treatment at 135 - 145 °C.
- Cool to 7 °C and store in a tank.

For the processing in e.g. a bakery

- Dissolve 1 part of gelatine (270 bloom) in 4 parts of water and heat to 70 - 80 °C.
- Cool the solution to app. 35 - 45 °C and keep it at this temperature.
- Pump a continuous flow of liquid base as described above at 2 - 8 °C into a continuous aerator (e.g. a Mondomixer from Haas-Mondomix B.V., the Netherlands)
- Inject, during mixing and aerating, 4% w/w of the gelatine-solution in 96 % w/w of liquid bakery cream base in the mixinghead of the aerator. Aerate to an overrun of 70 - 150 %. Speed of the mixinghead: 200 - 600 rpm; system pressure 1-3 bar. Nitrogen was applied as aeration gas.
- Use the cream for filling e.g. spongecakes and puff pastry products
- Store at 5 - 7 °C.

Upon comparison of the products of example 6 (option 6.2.b) and comparative example 5 (C5) it appeared that the product according to the invention had a similar smooth texture and creamy mouthfeel as the reference containing gelatin. The method used in example 6 is very expedient in order to produce yellow cream on an industrial scale when compared to the prior art method according to comparative example 5.

In example 6 the cumbersome process of injecting a pre-prepared gelatin as in C5 can be omitted which is a great advantage over the prior art.

The mixture of recipe 6.1 can be stored at 5°C (or at room temperature when UHT treated) after preparation and pasteurization and whipped prior to use according to 6.2.b.

- 5 The sensoric evaluation of the products as described in the above examples is summarized in table 1 below.

Table 1.

	Chocomousse			Vanilla mousse		Demouldable Pudding	
Example nr.	C1	C3	2	C2	3	C4	4
Load (g)	59-64	63-69	76-79	51-52	35-38	68-75	53-55
Sen- sor- ic evalua- tion	Pleasantly melting, creamy, not sticky, spoonable.	Sticky mouthfeel, heavy, spoonable.	Creamy, not sticky, light, spoonable.	Pleasantly melting, not sticky, spoonable.	Creamy, not sticky, spoonable, light.	Smooth, creamy, not sticky, spoonable	Soft, creamy, slightly spoonable.

- 10 The table shows that an excellent dessert can be obtained using the composition of the invention, with good mouthfeel and melting properties. The firmness of the dessert can be modified by adjusting the dosage of the composition. E.g. in the case of the vanilla mousse, raising the amount of composition will result in a higher
- 15 load.